

# WHITE

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (51.9%)	85 %	4
Grain	Pilznieński	1 kg (37%)	81 %	4
Grain	Płatki owsiane	0.3 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	6.9 %
Aroma (end of boil)	Lomik	20 g	15 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	60 min
Spice	imbir	10 g	Boil	10 min
Spice	curacao	25 g	Primary	5 day(s)